

TRAPICHE BROQUEL

SELECTED BARRELS



VARIETY Malbec 100%

VINEYARDS Select vineyards planted at 3600 f.a.s.l. located in Tunuyán and San Carlos, in the Uco Valley, Province of Mendoza.

SOIL Sandy loam soil with variable percentage and size of rocks based on the alluvial cone. Drip irrigated.

PROCESS
Hand harvested.
Fermentation and maceration in stainless steel tanks for a minimum of 12 days at 75° - 82°F.
Pneumatic pressing followed by natural malolactic fermentation in barrels.
Aged in French oak barrels for 15 months.
20% new, 30% second use, 50% third use.

TASTING NOTES
This ruby red colored wine displays aromas of red fruits such as plums mixed with notes of soft smoke, vanilla and black pepper. Smooth as it enters the mouth with vibrant tannins. Long and persistent finish.

DRINKING TEMPERATURE 61-64°F

ORDERING UPC There is no UPC printed on the label.
For ordering purposes: 8-18051-02325-7



TRAPICHE
ARGENTINA
www.trapiche.com.ar